Rosewill®

AIR FRYER RHAF-14001

User Manual

GETTING TO KNOW YOUR ROSEWILL AIR FRYER

Introduction

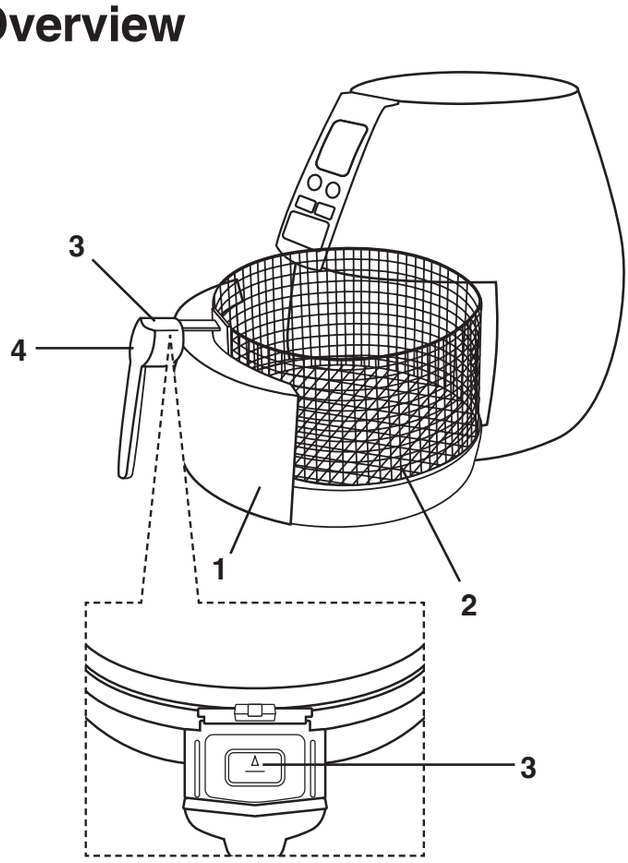
The Rosewill Air Fryer provides an easy and healthy way of preparing your favorite foods using hot rapid air circulation. The heat is circulated in all directions to ensure a quick and balanced heating of your food without the need for cooking oil.

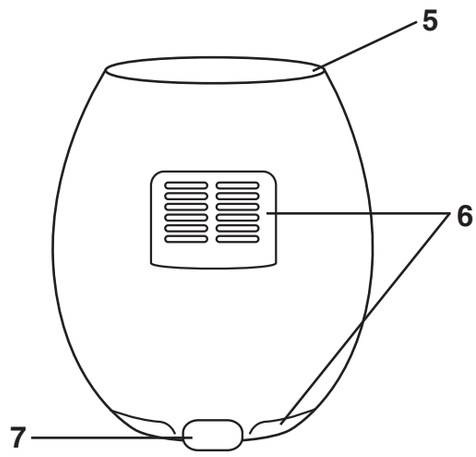
Technical Specification

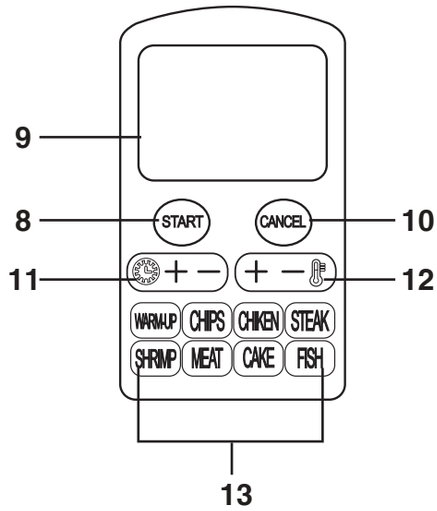
Voltage/Frequency : 120V~60Hz

Power Consumption : 1500W

Overview







1. Pan
2. Basket
3. Basket release button
4. Basket handle
5. Air inlet
6. Air outlets
7. Power cord (45” attached)
8. Start/Pause button
9. LCD Display
10. Cancel button
11. Timer (0-30 minutes)
12. Temperature Control (170-400 °F)
13. Preset Functions

Important

Please read all instructions before use and save for future reference.

Safety First

When using home appliances, basic safety precautions should always be followed including :

- Do not immerse the main unit in water or rinse under the tap due to the electrical and heating components.
- Avoid and prevent any liquids from entering the appliance else damage to the unit can occur.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and outlet when in use.
- Do not fill the pan with oil. This may cause a fire hazard.
- Do not touch the inside of the appliance while it is in use.
- Check if the voltage indicated on the appliance is made to work with your local power source.
- Do not use the appliance if there is any damage on the plug, power cord, or other parts.
- Do not go to any unauthorized person to replace or fix damaged power cord.
- Keep the appliance and its power cord out of the reach of children
- Keep the power cord away from hot surfaces.
- Do not plug the appliance or operate the control panel with wet hands.
- Make sure that the appliance is plugged to a grounded wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Do not connect to an external timer switch.
- Do not place on or near combustible materials such as tablecloths or curtains.
- Do not place against a wall or against other appliance. Leave at least 3.9 inch of free space on the back, sides, and above.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- Hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam when you remove the pan from the appliance. Any accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance.
- Wait for the smoke emission to stop before you remove the pan from the appliance.
- Use only on a horizontal, even, and stable surface.
- This appliance is designed for household use only. It may not be suitable to safely use in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The warranty is void if the appliance is used for professional or semi-professional purposes, or it is used not according to instructions. (Never use the appliance when the plug is damaged.)
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

SAVE THESE INSTRUCTIONS

NOTE : Never use abrasive cleaning materials.

Before First Use

1. Remove and discard all packaging materials, stickers, tape, or labels from the air fryer.
2. Clean the basket and pan with hot water, dishwashing soap, and a non-abrasive sponge.

NOTE : These parts are safe for use in a dishwasher.

3. Wipe the interior of the appliance with a damp cloth or sponge. Dry thoroughly
4. Place the air fryer on a flat stable surface.
5. Re-insert the basket and pan into the main unit.
6. Ensure a clearance of 4” on the sides and rear.
7. Do not place any items on the top of the unit.
8. Unwind the power cord and plug into a grounded wall outlet.
9. The air fryer will beep once and the LCD display will illuminate.
10. Press the WARM UP Preset button on the control panel and press START. The air fryer will beep on each button press.
11. At the end of the warm up cycle, the unit will beep 5 times and return to standby mode.
12. The air fryer is now ready to use.

Automatic Standby

The appliance has a built in timer that will automatically go in to standby when the timer reaches zero. You can manually place the air fryer in standby mode at any time by pressing the cancel button. The air fryer will automatically go into standby mode within 20-25 seconds of idle.

Understanding the PRESETs

All preset functions have a default timer and temperature pre-programmed. Both the timer and temperature can be adjusted accordingly to your preference. Press a desired PRESET and to change the timer or temperature, press the -/+ buttons for the timer (1 minute increments) and temperature (10 °F increments) control panel until the desired settings are reached. Press and hold the -/+ buttons to more rapidly reach the desired timer or temperature.

NOTE : Changing the timer and temperature of a PRESET function will not be stored. The PRESET functions will always default to the pre-programmed settings.

Recommendations for the following PRESETs are suggestions. The types of food to cook are endless.

Timer range	0-30 minutes
Temperature range	180-400 °F

Warm up

Default : 5 minutes at 170 °F

The Warm Up icon will display on the LCD display.

It is recommended to perform a warm up of the air fryer during a cold use period to ensure an even and accurate cook time.

Chips

Default : 20 minutes at 400 °F

The Chips icon will display on the LCD display.

Recommended for fries, tator tots, potato wedges, or mini corn dogs.

Chicken

Default : 25 minutes at 360 °F

The Chicken icon will display on the LCD display.

Recommended for chicken nuggets, wings, and drums.

Steak

Default : 15 minutes at 370 °F

The Steak icon will display on the LCD display.

Thinner cut steaks will require less cook time while thicker cuts will require a longer cook time.

Shrimp

Default : 20 minutes at 330 °F

The Shrimp icon will display on the LCD display.

Recommended for breaded shrimp

Meat

Default : 20 minutes at 370 °F

The Meat icon will display on the LCD display.

Recommended for beef patties and hot dogs.

Cake

Default : 30 minutes at 330 °F

The Cake icon will display on the LCD display.

Recommended for making a small cake. Ensure to use a small enough baking pan that will fit within the basket. Take caution to provide the cake enough clearance to rise during the cooking process so that it does not make contact with the heating element.

Fish

Default : 20 minutes at 400 °F

The Fish icon will display on the LCD display.

Recommended for any fish type.

Using The Appliance

Caution

Do not place the appliance on non-heat-resistant surfaces.

Do not fill the pan with oil or any other liquid.

The air fryer will stop heating whenever the pan is removed from the main unit during use. The air fryer will resume where it last stopped when the pan is re-inserted and continue cooking.

1. Place the appliance on a flat and stable surface.
2. Insert the basket into the pan until it snaps into place.
3. Preheat the appliance for 5 minutes when it has not been used recently.
4. Once the warm up is complete, the air fryer is ready for use.
5. Remove the pan from the main unit.
6. Place the ingredients in the basket and re-insert the pan into the main unit.
7. Select a PRESET function.
8. Change the timer or temperature to your preference.
9. Press the START button to start cooking. The heating icon on the LCD display will flash the Fan icon will spin.
10. Cooking is completed when the air fryer timer reaches zero and beep 5 times.

Caution

- During the hot air frying process, the heating icon blinks and goes out from time to time. If blinking, the heating element is on and heating. If no icon is displayed, the heating element is off or the temperature has reached the set temperature and the heating element has shut off to maintain the desired temperature.
- Oil may collect in the pan during cooking. Take caution when removing pan from the unit after a cooking session and when collecting the cooked food from the basket.
- Only press the eject button on the pan to remove the basket after placing the pan on a flat stable surface.

Tips

- When cooking, some foods require shaking halfway during the cooking process.
- During cooking, some foods require a flip halfway during the cooking process.
- To remove large or fragile pieces of food, lift the ingredients out of the basket with a pair of tongs.

This table below will help you to select the basic settings for the ingredients.

NOTE : Keep in mind that these settings are suggestions. Ingredients differ in size, shape, and thickness and we cannot guarantee the best setting for your ingredients.

Tips

- Small ingredients usually require a slightly shorter cooking time than larger ingredients.
- Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly cooked food.
- Add a small amount of oil to fresh potatoes and fry your ingredients for another few minutes for a crispy result.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Place a baking tin or oven dish in the fryer basket if you want to bake a cake or quiche or if you want to fry fragile or filled ingredients.
- You can also use the air fryer to heat ingredients. To heat ingredients, set the temperature to 400°C for up to 10 minutes.

	Min-max Amount(g)	Time(min)	Temperature (°F)	Shake	Extra information
Potatoes & Fries					
Thin Frozen Fries	300-700	9- 16	400	shake	
Thick Frozen Fries	300-700	11-20	400	shake	
Home-Made Fries (8×8mm)	300-800	16-10	400	shake	Add 1/2 tbsp of oil
Home-Made Potato Wedges	300-800	18-22	360	shake	Add 1/2 tbsp of oil
Home-Made Potato Cubes	300-750	12-18	360	shake	Add 1/2 tbsp of oil
Rosti	250	15-18	360	shake	
Potato Gratin	500	15-18	400	shake	
Meat & Poultry					
Steak	100-500	8-12	360		
Pork Chops	100-500	10-14	360		
Hamburger	100-500	7-14	360		
Sausage Roll	100-500	13-15	400		
Drumsticks	100-500	18-22	360		
Chicken Breast	100-500	10-15	360		
Snacks					
Spring Rolls	100-400	8-10	400	shake	
Frozen Chicken Nuggets	100-500	6-10	400	shake	
Frozen Fish Fingers	100-400	6-10	400		
Frozen Bread Crumbed					
Cheese Snacks	100-400	8-10	360		
Stuffed vegetables	100-400	10	320		
Baking					
Cake	300	20-25	320		Use baking tin
Quiche	400	20-22	360		Use baking tin/oven dish
Muffins	300	15-18	400		Use baking tin
Sweet snacks	400	20	320		Use baking tin/oven dish

SIMPLE RECIPE TO TRY

Home-made fries

To make home-made fries, follow the steps below:

1. Peel and slice a potato into sticks.
2. Wash the potato sticks thoroughly and dry them with a paper towel.
3. Pour 1/2 tablespoon of olive oil in a bowl, mix the potato sticks with the olive oil until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Place the potato sticks in the basket.
5. Fry the potato sticks according to the instructions.

MAINTENANCE

Cleaning

Clean the appliance after every use.

Do not clean the pan, basket and the inside of the appliance with metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating.

1. Allow the air fryer unit to cool down after use.

Note : Removing the pan quickens the cooling period.

2. Disconnect the power cord from the wall socket
3. Wipe the outside of the appliance with a moist cloth.
4. Clean the pan and basket with hot water, dishwashing soap, and a non-abrasive sponge.

You can remove any remaining dirt using degreasing liquid if preferred.

Note : The pan and basket are dishwasher-proof.

Tip : If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water and add dishwashing liquid. Place the basket in the pan soak for about 10 minutes.

5. Clean the inside of the appliance with hot water and non-abrasive sponge.
6. Clean the heating element with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all parts are clean and dry before storing away.

Environment

Do not dispose of the appliance with normal household waste. Help clean our environment and safely recycle the product.

Technical Support

For any issues related to the air fryer, please contact our Customer support at 1800-575-9885 Monday – Friday 8AM – 5PM or via email at techsupport@rosewill.com

Troubleshooting

Problem	Cause(s)	Solution
The air fryer does not work	The appliance is not plugged in	**Connect the power cord to an available wall outlet**
The prepared ingredients are not completely cooked	The amount of prepared food placed in the basket may be excessive	**Reduce the amount of prepared food placed in the basket**
The prepared ingredients are not cooked evenly	Certain foods require a shake or flip during the cooking process	**Remove the basket halfway in the cooking process and shake or flip the prepared food**
Fried snacks are not crispy after being cooked	The prepared food may be used traditionally for a deep fryer	**Brush or drop a small amount of oil into the prepared ingredient to give it a crispier texture**
I cannot insert the pan correctly or easily	An excess amount of food may be placed in the basket	**Reduce the amount of prepared food placed in the basket.** **Ensure the pan is aligned with the guides when inserting**
White smoke is emitted	This may be due to greasy food	**Reduce the grease used in the prepared food**

Thank you for purchasing a quality **Rosewill** Product.

Please register your product at : www.rosewill.com for complete warranty information and future support for your product.